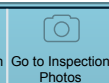




Department of Public Health and Social Services  
Division of Environmental Health  
**Food Establishment Inspection Report**



Page 1 of

Establishment Name: Taco Bell/Long John Silvers Hagatna

Permit Holder:

TB Guam, Inc.

Inspection Date: 4/28/17

Sanitary Permit No.: 160003205

Location: Lot 82-1-5-R10 New (Agana Shopping Ctr), Hagatna

Time In: 9:30 Time Out: 11:10 Establishment Type: Restaurant Area Number: 8 Phone Number: 477-8226

Inspection Reason: Complaint Regular Grade: A Rating: 0

No. of Risk Factor/Intervention Violations: 0 Follow-up: No Risk category:

No. of Repeat Risk Factor/Intervention Violations: Follow-up Date: 3

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Supervision</b>						<b>Potentially Hazardous Food (TCS Food)</b>					
1	In	Person in charge present, demonstrates knowledge, and performs duties			6	16	N/O	Proper cooking time and temperatures			6
<b>Employee Health</b>						17	N/O	Proper reheating procedures for hot			6
2	In	Management awareness; policy present			6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	In	Proper hot holding temperatures			6
<b>Good Hygienic Practices</b>						20	In	Proper cold holding temperatures			6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	In	Proper date marking and disposition			6
5	In	No discharge from eyes, nose, and mouth			6	<b>Consumer Advisory</b>					
<b>Preventing Contamination by Hands</b>						22	N/A	Consumer Advisory provided for raw or undercooked foods			6
6	In	Hands clean and properly washed			6	<b>Highly Susceptible Populations</b>					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	N/A	Pasteurized foods used; prohibited foods not offered			6
8	In	Adequate handwashing facilities supplied and accessible			6	<b>Chemical</b>					
<b>Approved Source</b>						24	N/A	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	<b>Conformance with Approved Procedures</b>					
11	In	Food in good condition, safe, and unadulterated			6	26	N/A	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	<b>Risk Factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.					
<b>Protection from Contamination</b>						<b>Public Health interventions</b> are control measures to prevent foodborne illness or injury.					
13	In	Food separated and protected			6	<b>GOOD RETAIL PRACTICES</b>					
14	In	Food contact surfaces: cleaned and sanitized			6	<b>Good Retail Practices</b> are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.					
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6	Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points					
<b>GOOD RETAIL PRACTICES</b>											

Person in Charge (Print and Sign) Margaret Tithinyinug

Date: 4/28/2017

DEH Inspector (Print and Sign) Jerome Garcia

4/28/2017

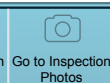
Secondary Inspector: James Cruz

4/28/2017

Tertiary Inspector:



Department of Public Health and Social Services  
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**Food Establishment Inspection Report**



Page 2 of

Establishment Name: Taco Bell/Long John Silvers Hagatna

Permit Holder:

TB Guam, Inc.

Inspection Date: 4/28/17

Sanitary Permit No.: 160003205

Location: Lot 82-1-5-R10 New (Agana Shopping Ctr), Hagatna

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>						<b>Proper Use of Utensils</b>					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles: properly stored, used			1
<b>Food Temperature Control</b>						43		Gloves used properly			1
30		Proper cooling methods used; adequate equipment for temperature control			1	<b>Utensils, Equipment and Vending</b>					
31		Plant food properly cooked for hot holding			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
32		Approved thawing methods used			1	45		Warewashing facilities: installed, maintained, used; test strips			1
33		Thermometer provided and accurate			1	46		Nonfood-contact surfaces clean			1
<b>Food Identification</b>						<b>Physical Facilities</b>					
34		Food properly labeled; original container			1	47		Hot & cold water available, adequate pressure			2
<b>Prevention of Food Contamination</b>						48		Plumbing installed; proper backflow devices			2
35		Insects, rodents, and animals not present			2	49		Sewage and wastewater properly disposed			2
36		Contamination prevented during food preparation, storage & display			1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
37		Personal cleanliness			1	51		Garbage/refuse properly disposed; facilities maintained			2
38		Wiping cloths: properly used and stored			1	52		Physical facilities installed, maintained, and clean			1
39		Washing fruits and vegetables			1	53		Adequate ventilation and lighting; designated areas use			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						<b>Documents and Placards</b>					
						54		Sanitary Permit, Health Certificates			2

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Refried Beans/Hot Holding Line	148		
Ground Beef/Hot Holding Line	168.5		
Chicken/Hot Holding Line	149		
Bacon Bits/Cold Holding Salad Line	37.5		
Ground Beef/Upright Warmer	162.8		
Refried Beans/Upright Warmer	161.5		
Steak/Walk-in Chiller	30.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted based on a complaint (#17-042A) regarding pieces of plastic wrapping found in a customer's salad at Taco Bell in Hagatna.	

Person in Charge (Print and Sign) Margaret Tithinyinug

Date: 4/28/2017

DEH Inspector (Print and Sign) Jerome Garcia

4/28/2017

Secondary Inspector: James Cruz

4/28/2017

Tertiary Inspector:



Department of Public Health and Social Services  
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**Food Establishment Inspection Report**



Page 3 of

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Inspection Date: 4/28/17

Sanitary Permit No.: 160003205

Location: Lot 82-1-5-R10 New (Agana Shopping Ctr), Hagatna

The claim is unsubstantiated. No evidence of plastic found in food items.

Previous assessment conducted on 5/2/2016. All previous violations have been corrected: items # 2, 33, 41, and 52.

The following was observed:

No new violations.

"A" placard #02079 issued.

Briefed PIC on the above.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE

Person in Charge (Print and Sign) Margaret Tithinyinug

 Date:

4/28/2017

DEH Inspector (Print and Sign) Jerome Garcia



4/28/2017

Secondary Inspector: James Cruz



4/28/2017

Tertiary Inspector: